

Amendments to the Claims

1. (Original) A dry fractionation method of fat or oil which comprises the steps of:
fractionating fat or oil (A) containing G2U and GU2 through crystallization/solid-liquid separation into a crystal fraction of concentrated G2U (AF) and a liquid fraction of concentrated GU2 (AL),
mixing the crystal fraction (AF) with liquid G2U-containing fat or oil (B) whose GU2 concentration is lower than that of the liquid fraction (AL), and then
separating the mixture into a crystal fraction (BF) and a liquid fraction (BL),
wherein G represents a saturated or trans acid form fatty acid residue, U represents a cis form unsaturated fatty acid residue, G2U represents a triglyceride of two G-residues and one U-residue bonded together, and GU2 represents a triglyceride of one G-residue and two U-residues bonded together.
2. (Original) The fractionation method according to claim 1, wherein liquid G2U-containing fat or oil (B) whose GU2 concentration is lower than that of the liquid fraction (AL) is the fat or oil (A).
3. (Original) The fractionation method according to claim 1, wherein the liquid fraction (BL) is used by recycling as a part or all of the fat or oil (A).
4. (Currently amended) The fractionation method according to claim 1-~~or~~ 2, wherein the fat or oil (A) is vegetable butter or a middle-melting point fraction thereof, liquid oil and interesterified oil obtained by selectively introducing a saturated fatty acid to 1,3-positions of fat or oil which is rich in oleic acid at the 2-position, or isomerized hydrogenated oil.
5. (Original) The fractionation method according to claim 3, wherein the vegetable butter is palm oil, shea butter or illipe butter.

6. (Currently amended) The dry fractionation method according to claim 1 or 2, wherein G2U is 1,3-di-saturated-2-unsaturated triglyceride (SUS, where S represents a saturated fatty acid residue and U represents a cis form unsaturated fatty acid residue).

7. (Original) The dry fractionation method according to claim 5, wherein the saturated fatty acid residue (S) has 16 to 22 carbon atoms, and the unsaturated fatty acid residue (U) has 18 carbon atoms.

8. (Original) The fractionation method according to claim 3, wherein the fat or oil (A) is interesterified oil whose starting material is the liquid fraction (AL).

9. (Original) The fractionation method according to claim 1, wherein the mixing ratio of the crystal fraction (AF) to the fat or oil (B) is in the range from 1:1 to 1:4.

10. (Original) The fractionation method according to claim 8, wherein the mixing ratio of the crystal fraction (AF) to the fat or oil (B) is in the range from 1:1 to 1:2.

11. (Original) The fractionation method according to claim 1, wherein the temperature-controlled fat or oil (B) is mixed with a cake of the crystal fraction (AF).

12. (Original) The dry fractionation method according to claim 1, wherein the crystal fraction (AF) is crushed and mixed with the fat or oil (B).

13. (New) The fractionation method according to claim 2, wherein the fat or oil (A) is vegetable butter or a middle-melting point fraction thereof, liquid oil and interesterified oil obtained by selectively introducing a saturated fatty acid to 1,3-positions of fat or oil which is rich in oleic acid at the 2-position, or isomerized hydrogenated oil.

14. (New) The dry fractionation method according to claim 2, wherein G2U is 1,3-di-saturated-2-unsaturated triglyceride (SUS, where S represents a saturated fatty acid residue and U represents a cis form unsaturated fatty acid residue).